

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

1,9422
P032 T843

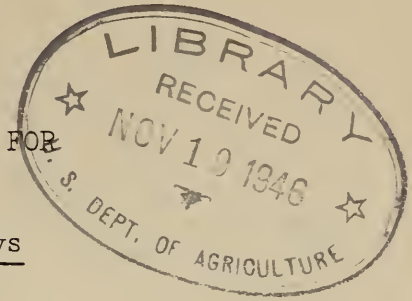
Effective November 20, 1944

WAR FOOD ADMINISTRATION
Office of Distribution
Washington 25, D. C.

Reserve

TENTATIVE U. S. STANDARDS FOR CLASSES AND GRADES FOR
EVisCERATED, FEDERALLY INSPECTED TURKEYS

Tentative U. S. Classes for Eviscerated Turkeys
According to Age, Sex, and Weight



- (1) Young Hens and Young Toms - Female and male birds respectively, usually less than one year old which are soft meated and generally with flexible breast bone.

- (2) Old Hens and Old Toms - Mature female and male birds respectively, usually more than one year old, with toughened flesh and hardened breast bone.

Quality Specifications for Individual, Federally
Inspected Eviscerated Turkeys

- (3) U. S. Grade AA - Young bird, fine grain soft-meated, fully fleshed, fully covered with fat, fully bled, and extra well dressed. No deformities permitted except breast bone may be dented 1/8 inch. No freezer burn, blue back pigmentation, or callouses permitted. May be dry-picked or semi-scalded and must be dry packed.

- (4) U. S. Grade A - Young bird, soft-meated, well fleshed, well covered with fat, well bled and well dressed. The following may be permitted; Slightly staggy condition in young toms, very slight deformities, very slight freezer burn, blue back pigmentation on tail only, and slight callouses (not more than an inch in length.) May be dry-picked or semi-scalded and dry- or ice-packed.

- (5) U. S. Grade B - Young bird, fairly soft-meated, fairly well fleshed, fairly well covered with fat, fairly well bled, and fairly well dressed. The following may be permitted: Moderately staggy condition in young toms, slight deformities, slight freezer burn, blue back pigmentation from tail to hips only, and callouses not over 3 inches in length if not too dark. May be dry-picked, semi-scalded, or scalded and dry- or ice-packed.

- (6) U. S. Grade C - Young bird, may be coarse-meated, be poorly fleshed, poorly covered with fat, show evidence of poor bleeding, and be poorly dressed. The following may be permitted: Staggy condition in young toms, deformities (if bird is fairly well fleshed), moderate freezer burn, blue back pigmentation and callouses. One wing may be missing or if of Grade B quality, may have one leg missing. May be dry-picked, semi-scalded, or hard-scalded, and dry- or ice-packed.

FEB 10 1945

Note

- (7) - (a) The above specifications for individual birds apply both to male and female birds with due allowance for fleshing conditions characteristic of age and sex.
- (8) (b) Where old turkeys, hens or toms are graded according to these standards, they shall meet the same specifications as for young turkeys except due allowance shall be made for fleshing conditions characteristic of age.
- (9) (c) Any bird showing emaciation or evidence of disease or other condition which renders it unwholesome or unfit for human food will not be permitted in any grade.
- (10) (d) Edible bird - Bird that shows no evidence of disease or other condition that would render it unwholesome or unfit for human food.

Specifications for Tentative U. S. Wholesale Grades for
Eviscerated, Federally Inspected Turkeys

- (11) U. S. Grade AA - A lot of eviscerated, federally inspected turkeys composed of three or more wholesale packages shall consist of birds not less than 90% of which shall be of the quality of U.S. Grade AA. The balance may be of the quality of U.S. Grade A. No individual package in any lot shall contain more U.S. Grade A turkeys than in the proportion of 2 to each 12.
- (12) U. S. Grade A - A lot of eviscerated, federally inspected turkeys composed of three or more wholesale packages shall consist of birds not less than 90% of which shall be of the quality of U.S. Grade A or better. The balance may be of the quality of U.S. Grade B. No individual package in any lot shall contain more U.S. Grade B turkeys than in the proportion of 2 to each 12.
- (13) U. S. Grade B - A lot of eviscerated, federally inspected turkeys composed of three or more wholesale packages shall consist of birds not less than 90% of which shall be of the quality of U.S. Grade B or better. The balance may be of the quality of U.S. Grade C. No individual package in any lot shall contain more U.S. Grade C turkeys than in the proportion of 2 to each 12.
- (14) U. S. Grade C - Eviscerated, federally inspected turkeys of the quality of U. S. Grade C or better. No tolerance permitted.

Weight Classes

- (15) The weight classes for eviscerated, federally inspected turkeys should be on a basis of not more than 2 pounds variation per bird starting at 6 pounds and going up as follows: 6 to 8 pounds, over 8 to 10 pounds, over 10 to 12 pounds, etc.

Description of Terms Used in the
"Quality Specifications for Individual Eviscerated Turkeys"

Definition of Evisceration - Prepared ready for the oven. The exterior shall have been singed. The head, shanks (at the hock joint), crop, windpipe, esophagus, entrails, spleen, gall bladder, lungs, kidneys, and oil gland shall have been completely removed. The carcass and giblets shall be thoroughly cleaned.

(16)

Quality of Meat

(17) Fine grain soft-meated (AA) - Flesh characteristic of fully finished young birds. No hardening of muscles due to age or sexual development.

(18) Soft meated (A) - Flesh characteristic of well finished young birds, with no appreciable hardening of muscles due to age or sexual development.

(19) Fairly soft meated (B) - Flesh characteristic of young birds where there is some hardening of the muscles due to age or sexual development.

(20) Coarse meated (C) - Flesh characteristic of young birds where there is hardening of the muscles due to age or sexual development.

Fleshing

(21) Fully fleshed (AA) - Bird with plump broad breast extending well back to the rear of the bird with the breast flat across the top rather than pointed. Thighs, back, and all bones covered with a thick layer of flesh and entire carcass fully covered with fat.

(22) Well fleshed (A) - Carcass with normally developed, moderately broad and long breast. Thighs and back well covered with flesh and entire carcass well covered with fat, due consideration being given to age and sex.

(23) Fairly well fleshed (B) - Carcass that may be slightly lacking in breast development. Breast may be slightly narrow, fairly well covered with flesh over thighs, and back and carcass fairly well covered with fat, due consideration being given to age and sex.

(24) Poorly fleshed (C) - Carcass with narrow breast and with thighs and back showing dark areas due to poor covering of fat. Bones may be poorly covered with flesh.

Bleeding

(25) Fully bled (AA) - Free from darkened areas or red spots caused by improper bleeding.

(26) Well bled (A) - Carcass free from red spots or reddened areas caused by improper bleeding except slight red pin marks on the neck near the head and on the wings.

- (27) Fairly well bled (B) - Carcass practically free from red spots or reddened areas caused by improper bleeding except on the neck near the head and red pin marks on wings and hips.
- (28) Poorly bled (C) - Carcass with red pin marks on breast, thighs, or wings, or any part of skin reddened from excessive blood.

Dressing

- (29) Extra well dressed (AA) - Free from protruding pinfeathers and practically free from nonprotruding pinfeathers, especially on the breast. May have slightly reddened wing tips or the wing tips may be clipped off. There may be a few very slight abrasions and discolorations, none of which may be on the breast. The following shall not be permitted: Bruises, torn skin, disjointed bones, and broken bones above the wing tip.
- (30) Well dressed (A) - Free from protruding pinfeathers and practically free from nonprotruding pinfeathers, especially on the breast. May have slightly reddened wing tips, or the wing tips may be clipped off. No bruises permitted except slight reddening of the skin which may be accompanied by slight reddening of the flesh. The breast should be practically free from such defects and few on remainder of carcass. A few slight abrasions and discolorations permitted. No torn skin over fleshy parts permitted. Tears of the skin less than 3 inches in length permitted on back and wings. No sewn skin permitted. Broken wing above the wing tip or broken leg not permitted. A disjointed leg or wing permitted if there is no appreciable bruise or blood clot.
- (31) Fairly well dressed (B) - Free from protruding pinfeathers. Few scattered nonprotruding pinfeathers permitted on any part of the carcass. No bruises permitted except slight reddening of the skin which may be accompanied by slight reddening of the flesh, with breast practically free from such defects. Fairly numerous skin abrasions and discolorations permitted. One skin tear of less than 3 inches permitted on breast or legs. Skin tears permitted on backs and wings. No sewn skin permitted. One broken wing or one broken leg, or two disjointed bones permitted if not accompanied by bruise or blood clot and provided the broken bone does not protrude through the flesh. Broken protruding wing bone may be clipped off. Wing tips may be clipped off if desired.
- (32) Poorly dressed (C) - Free from protruding pinfeathers. Numerous nonprotruding pinfeathers permitted over entire carcass. No bruises permitted except slight reddening of the skin which may be accompanied by slight reddening of the flesh. Abrasions and discolorations permitted. Skin tears permitted. No sewn skin permitted. Disjointed bones or broken nonprotruding bones in the fleshy parts permitted if not accompanied by bruise or blood clot. Wing tips or broken protruding wing bones may be clipped off.

Fat Covering

- (33) Fully covered with fat (AA) - Fat fully distributed over entire carcass with good layer on back.

- (34) Well covered with fat (A) - Fat well distributed over entire carcass with some on back.
- (35) Fairly well covered with fat (B) - Reasonable distribution of fat with little required over back or hips.
- (36) Poorly covered with fat (C) - Lacking fat covering over all parts of carcass.
- (37) Slightly staggy condition (A) - Slightly pouchy breast.
- (38) Moderately staggy (B) - Pouchy, thick-skinned, somewhat flabby breast.
- (39) Staggy (C) - Extended breast, pouchy or flabby.
- (40) Skin abrasions - Reddened, bruised, or scuffed outer skin caused by rubbing or rough handling.
- (41) Bruise - Injury resulting in seriously reddened or darkened areas.
- (42) Callouses - Thickened, hardened, and darkened areas of skin over the breast bone usually caused by roosting.
- (43) Blue back pigmentation - Skin of a bluish-green color usually found over the tail and back.
- (44) Very slight deformities (A) - Breast bone may be slightly curved, but not crooked and may be dented not to exceed 1/4 inch.
- (45) Slight deformities (B) - Dented or notched breast bone, crooked back or curved breast bone, or misshapen legs or wings.
- (46) Deformities (C) - Hunch back, crooked breast bone, or other serious abnormal conditions permitted if fairly well fleshed.
- (47) Slightly curved - Breast bone slightly out of line but not crooked.
- (48) Very slight freezer burn (A) - Small pock marks on neck or wings.
- (49) Slight freezer burn (B) - Small pock marks on any part of carcass but no large dried areas.
- (50) Moderate freezer burn (C) - Numerous pock marks or large dried areas on any part of carcass.
- (51) Dry picked - Picked dry, that is, without immersing in water.
- (52) Semi-scalded - Immersed in hot water before picking, usually at a temperature of 125 degrees to 130 degrees F. The cuticle and skin shall approximate the appearance of a dry-picked bird.
- (53) Scalded - Immersed in scalding water, before picking usually at a temperature of 170 degrees to 180 degrees F.

- 4) Fresh eviscerated - Eviscerated prior to hard chilling or freezing.
- 5) Frozen fresh eviscerated - Eviscerated prior to freezing and frozen promptly after evisceration.
- 6) Frozen eviscerated - Frozen prior to evisceration
- 7) Dry packed - Packed dry - not in contact with ice.
- 8) Ice packed - Packed in direct contact with ice.

General Requirements for all Federally Inspected
and Graded Eviscerated Turkeys

1. When grading carcasses prior to evisceration, defects which are present on the carcass that are removed in the process of evisceration shall be disregarded as factors of grade in determining the grade of the eviscerated carcass.
2. Inspection and certification shall be in accordance with the rules and regulations as defined by the Secretary of Agriculture in Service and Regulatory Announcement No. 131.
3. Inspection of eviscerated carcasses shall be performed by an authorized dressed poultry inspector of the Office of Distribution, War Food Administration and the branding or marking of carcasses shall be carried out only under his supervision.
4. Following inspection, grading shall be in accordance with these standards and with the rules and regulations as defined by the Secretary of Agriculture in Service and Regulatory Announcement No. 137.
5. When an individual turkey is tagged to indicate its U. S. grade, the grade tag also must state the age, that is, whether the bird is young or old.
6. An individual carcass may be marked with a tag or other authorized mark showing the proper U. S. grade, only when it has been graded by a grader, authorized by the Office of Distribution. Such grade tag or mark must show the class of turkey in addition to the U. S. grade.
7. Individual carcasses may be marked with a U. S. grade only when grade tags, labels, or other marks, approved by the Office of Distribution, are used and are attached or applied to the carcasses in an approved manner.
8. A package in which officially graded carcasses are packed may be stamped or marked with the proper U. S. grade whether or not the individual carcasses in the package are labeled or marked with a U. S. grade.
9. All carcasses packed in the same package must be the same class and grade, and within the same weight class, except for permitted tolerances. This must not be construed to mean that carcasses with the permitted tolerances will be intentionally packed in any packages.
10. Where turkeys which have been previously graded are regraded and show discoloration of skin, darkening of flesh, or development of "off" condition of skin or flesh due to holding in storage or during transit or warehousing, these characteristics shall be considered as factors of condition and not of grade. They shall not be considered in determining the grade upon regrading, but such condition factors must be noted on the grading certificate.

WAR FOOD ADMINISTRATION
Office of Distribution

SUMMARY OF SPECIFICATIONS FOR U. S. GRADES FOR EVISCERATED,
FEDERALLY INSPECTED TURKEYS

These standards for individual birds represent minimum requirements for each grade and apply to both toms and hens with due consideration for age and sex characteristics

GRADE FACTOR	: U.S. GRADE AA	: U.S. GRADE A	: U.S. GRADE B	: U.S. GRADE C
Age	: Young : Old	: Young : Old	: Young : Old	: Young : Old
Quality of meat	: Fine grain : Soft : Hard	: : Soft : Hard	: Fairly : soft : Hard	: : Coarse : Hard
Fleshing	: Fully fleshed and finished	: Well fleshed, normally developed	: Fairly well fleshed. May be slightly lacking in breast development	: Poorly fleshed
Breast shape	: Plump, broad, flat across top and long	: Moderately broad and long	: May be slightly narrow	: Narrow
Fat covering	: Fully covered	: Well covered	: Fairly well covered	: Poorly covered
Flesh over bones	: Thick layer	: Well covered	: Fairly well covered	: Poorly covered
Bleeding	: Fully bled	: Well bled	: Fairly well bled	: Poorly bled
Dressing	: Extra well dressed	: Well dressed	: Fairly well dressed	: Poorly dressed
Pinfeathers	: None	: None protruding, practically free of nonprotruding	: None protruding : Few scattered nonprotruding permitted	: None protruding : Numerous nonprotruding permitted
Abrasions and discolorations	: Few very slight permitted. None on breast	: Few slight permitted. Breast practically free	: Fairly numerous permitted	: Permitted
Blue back pigmentation	: None	: Tail only	: Tail to hips only	: Any amount permitted
Open tears	: None	: Less than 3 inches on back and wings permitted	: Permitted on back and wings and one tear under 3 inches on breast and legs	: Permitted
Sewn skin	: None	: None	: None	: None
Broken bones	: None above the wing tip	: None above the wing tip	: One nonprotruding broken wing or leg bone permitted	: Nonprotruding broken bones permitted if not accompanied by bruise or blood clot
Disjointed bones	: None	: One disjointed wing or leg permitted if no appreciable bruise or blood clot	: Two disjointed bones permitted if no bruise or blood clot	: Disjointed bones permitted if no bruise or blood clot
Bruises	: None	: None	: None	: None

GRADE FACTOR	: U.S. GRADE AA	: U.S. GRADE A	: U.S. GRADE B	: U.S. GRADE C
Wing tips may be clipped off:	: Yes	: Yes	: Yes	: Yes
Breast bone	: 1/8 inch	: 1/4 inch	: Dented or notched	: Permitted
	:	:	: permitted	:
Curved or crooked breast bone	: None	: Slight curve	: Slightly crooked	: Crooked breast
	:	: permitted	: or curved breast	: bone permitted
	:	:	: bone permitted	: if fairly well
	:	:	:	: fleshed
Other bone deformities	: None	: None	: Crooked back,	: Hunch backs or
	:	:	: misshapen legs	: other serious
	:	:	: or wings per-	: abnormal condi-
	:	:	: mitted	: tions permitted
	:	:	:	: if fairly well
	:	:	:	: fleshed
Freezer burn	: None	: Small pock marks	: Small pock marks	: Numerous pock
	:	: on neck or wings	: on any part of	: marks or large
	:	: permitted	: carcass permit-	: dried areas per-
	:	:	: ted but no	: mitted on any
	:	:	: large dried	: part of the
	:	:	: areas	: carcass
Picking	: Dry or semi-	: Dry or semi-	: Dry, semi-scalded	: Dry, semi-scalded
	: scalded	: scalded	: or scalded	: or scalded
Packing	: Dry packed	: Dry or ice	: Dry or ice	: Dry or ice
Evidence of un-	: None	: None	: None	: None
wholesomeness	:	:	:	:
Breast cal-	: None	: Slight, less	: Not over 3 in-	: Permitted
louses	:	: than 1 inch per-	: ches permitted	:
	:	: mitted	: if not too dark	:
Staggy condi-	: None	: Slightly staggy	: Moderately staggy	: Staggy
tions in	:	:	:	:
young toms	:	:	:	:
Missing members	: None	: None	: None	: One wing or one
	:	:	:	: leg if carcass
	:	:	:	: is of Grade B
	:	:	:	: quality

APPROVED:

C. W. Kitchen
Deputy Director
Office of Distribution